PART TWO

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WORLD SHORT OF FOOD

ARABLE LANDS ONLY ABLE TO SUPPLY PRESENT DEMAND.

To Meet Future Needs Many Countries Are Providing National Irrigation Tanks.

INSURANCE AGAINST DROUGHT

GERMANY, AMONG OTHERS, IS THUS PROVIDING FOR DRY SEASONS.

Egypt Adds Twenty-Four Million Dollars to Her Investment—The United States Leads.

Correspondence of the Indianapolis Journal.

LONDON, Oct. 11.—Preparations are now in progress for the Duke of Connaught to go to Egypt to represent King Edward at the opening of the great dam across the Nile at Aswan on the 1st of December. The completion of this tremendous work possesses an even greater significance than its inception. There is a food shortage the world over and to-day no civilized country is without some great scheme for enlarging the food-producing area within its boundaries.

Regions where the rainfall is sufficient are nearly all occupied and have been for many years. There are arid areas everywhere, however, and it is to these that governments are devoting their attention. These areas are not in all cases totally arid, but in many of them seasons of drought come with such frequency as to make agriculture hazardous and unprofitable.

On the European continent the work of irrigation has proceeded northward to an amazing degree. Germany is not generally regarded as an arid country, yet even in the northern part the traveler passes miles of irrigating ditches, under which are thousands of acres of field and garden crops grown in the highest degree of productiveness every year. These irrigation works are but insurance against an uncertain rain supply, for in some years they are in many cases not used at all. Such a landscape cannot fail to suggest to the American that in time irrigation may become as usual in the New England States as in Colorado or other States in the so-called arid belt of the West.

The Egyptian government has millions of dollars invested in irrigation and water regulation works. The Aswan dam means an added obligation of $24,000,000, and yet there is no question as to its advisability. France and Italy are constantly adding to the mileage of the ditches which were begun before the memory of man. New South Wales has appropriated $1,000,000 per year for five years to see if some preventive of drought cannot be discovered. The United States, with its appropriation of about $2,500,000 per year for an undetermined length of time, has but fallen into line in the great movement the world about for insuring the people enough food at reasonable prices.

COST OF LIVING INCREASED.

The cost of living has risen enormously everywhere and the taxpayers of the world stand aghast at the burden being piled upon their shoulders by military governments. No complaint is heard of expenditures for adding to commercial or industrial facilities or to the food supply, for it is from these expenditures that the taxpayers derive their only satisfaction. The other expenditures are allowed because there seems to be no escape from them. In England the cry of the people is for more money to be spent, but not for war or for display. The government is rated for its apparent inclination to keep down the bills by cutting off the civil departments with minimum allowances. Little or nothing is done for agriculture, schools or commercial and industrial facilities as compared with the great sums for military and naval purposes.

England gets credit for the great irrigation works on the Nile, though Egypt pays the bills. The idea is English, the plans were made by English engineers and the work was done by English contractors. Twenty years ago the population of Egypt was about seven millions. Now it is nearly ten millions. This increase is due to the spread of water over the land. There are 400,000 square miles of land in Egypt, but the only habitable portion is that comparatively narrow strip along the Nile which is kept arable by lifting the water from that river. There are now 10,500 square miles which can be cropped in this manner and the enormous productive power of irrigated land was never better shown. Its market value is $115 per acre. The country carries a bonded debt equal to $75 for each cultivated acre within it and this debt is over $50 per capita of the whole population.

There is no hesitation about acquiring new debt, however, to extend the irrigated area. The Egyptian government is to pay $800,000 each year for thirty years to the men who built the Aswan dam. This barrier to the Nile floods is one and a quarter miles long, built of granite and 76 feet high. It raises the water level behind it 46 feet and creates an artificial lake 140 miles long and several miles broad. Scores of gates regulate the water flow. Gigantic locks admit of river traffic through the obstruction. From April to September the river is at a low stage. Then comes the flood and this great dam is designed to hold back 250,000,000,000 gallons of this water to feed the crops below in the dry season to follow.

The irrigation works already in Egypt added $10,000,000 to the revenue of the country each year. The Aswan dam is to add $2,000,000 more to the revenue, or, as is estimated by the Egyptian government, $100,000,000 to the taxable values. Much government land is to be reclaimed and sold with water rights, and water is to be sold to those who already have title to arid areas which can be reached by the new supply. Then the tax collector is ready with his increased assessment. The irrigated land of Egypt now pays taxes amounting to $4 per acre. There is little or no grumbling, however, for the investment is a good one. The 2,500 square miles about to be brought under cultivation will grow sugar cane luxuriantly or will produce 500 pounds of long staple cotton to the acre. The Aswan dam is not the end of this work. King Edward or some of his successors will in time be called upon again and again to send representatives to the dedication of great barriers across the Nile. Time and money are the only limitations upon the development of agricultural Egypt.

OBJECTIONS OVERCOME.

What has been done for Egypt and what is now being done is impressive for the reason that the work is concentrated, the country picturesque and the people interesting. It was years before consent could be obtained for the construction of these Nile waterworks for the reason that the backing up of the water destroyed landmarks and ruins identified with the ancient history of the country and the religion and traditions of the people. The new dam at Aswan floods the ruins of the temple of Philae and as a matter of fact the crest of the dam has been lowered to preserve the ruins from total submersion. As it is, the principal features now rest upon modern steel beams to prevent their being undermined by the waters of the artificial lake.

In different forms popular prejudices have had to be overcome in every country where irrigation has been extensively inaugurated, and even the United States has been no exception to this rule. The Egyptian work attracts world-wide attention and yet with all its ancient beginning, vast expenditure and still vaster results it does not equal the irrigation work done in the United States in the past decade, nor do the plans for the future in Egypt contemplate any such development as is guaranteed in the United States by the irrigation bill of last winter.

In all of Egypt to-day there is less land irrigated than the 7,000,000 acres under water in the United States. Egypt proposes to spend $800,000 per year for thirty years upon an irrigation project and the world wonders and sends delegates to the opening ceremonies. The United States has agreed to spend from $2,000,000 to $3,000,000 each year for an indefinite term and it is looked upon by the old-time statesmen as merely a sop to a certain element of voters. The United States leads the world in irrigation now and the development of the next few years under the new law will overshadow all the Nile dams which may be projected when it comes to a comparison of results as expressed in new population and new wealth, or rather the utilization of latent resources.

MORE THAN LOCAL BENEFIT.

The people of the world are eating more and better food than ever before and never was the supply less in proportion to the demand. The country which can best feed its own people and still have food to sell is the country which will win in the great race for international trade and industrial and commercial supremacy. Those who forced their irrigation views upon Congress were building better than many of them knew. It was a local fight for the majority. It was a great piece of national statesmanship for the country as a whole, a fact which will be realized more effectively when the wheel of fortune revolves once more and an ebb tide comes in the prosperity of the producers.

England is endeavoring to repair the errors of many years of colonial administration. She has cultivated her markets for manufactures and neglected her food supply. Now that she is in a death struggle for commercial supremacy this weakness comes home. Her people are paying tribute to foreigners in all domestic concerns and there is not the old consolation of dominating the markets of the world. England is cultivating better relations with her food-producing children. She is encouraging the extension of the bread area by irrigation. Much will be accomplished in this direction, but as she is debarred by the preponderance of consumers over producers in little England from protecting the latter she never can create an adequate base of food supplies entirely within her own control. She can only sit idly by and witness the activities of others in their efforts to take profitable advantage of the world-wide food shortage which undoubtedly exists and will long continue.

J. D. WHELPLEY.

HOW KINGS PAY DOCTORS.

Great Fees Derived from Attendance on Royal Patients.

London Chronicle.

The coronation baronetcy conferred on Sir Frederick Treves will not be the great surgeon's only reward for his successful conveyance of the King "out of danger." For his four weeks' attendance at Sandringham and recovery of the King from typhoid fever in 1871 Sir William Gull received £10,000, as well as the dignity of baronet. Twice the amount was paid to Sir Morrell Mackenzie for his treatment of the late Emperor Frederick, and in addition was presented with the Order of the Red Eagle.

The doctors who attended Queen Victoria in her last illness received 2,000 guineas each. But the record in medical fees is held by the ancestor of the present lord mayor of London, Dr. Dimsdale, who received for his journey to St. Petersburg and vaccination of the Empress Catherine II £10,000 as his fee, £5,000 for traveling expenses and also the title of the baron and a life pension of £500 a year.

Sir Frederick Treves has certainly earned a generous reward for his skill. At little more than a month's notice he placed his whole time at the King's service, and for at least seven days and nights he never went to bed, snatching sleep at Buckingham Palace at odd moments. His daughter's wedding occurred during those critical days, and it was only when she herself drove to the palace and put the case before her father that he took a hurried half hour to attend the quiet ceremony.

The medical men who are attending the king are all attached to his majesty's household, some in honorary capacities and others under nominal pay. For instance, Sir Thomas Barlow, as physician to the household, is in receipt of a small salary, while Sir Frederick Treves and Sir Thomas Smith, as "honorary sergeant surgeons," are not in receipt of pay. Nor can they, by reason of court usage, send in a bill for services rendered. The king may, and usually does, send the "honoraries" a recompense of some sort which compares more than favorably with honorariums received from private persons.

The surgeons and physicians to the household, such as Sir Francis Laking, Sir Thomas Barlow, Dr. Hewitt, Mr. Allingham and Mr. Fripp, are in receipt of from £200 to £300 per year, for which they are expected to attend upon all the members of the royal household without further charge. For instance, if a royal scullery maid so far rises above her station as to acquire "housemaid's knee" she has the attention of the most skilful medical men in the country. A call from a private patient, worth perhaps £200, is neglected for this summons from the royal scullery. If the wife of the master of the household or the subdean of the chapel royal, or the master of music, or the captain of the yeomen of the guard, wish it, they may have the advice of any of these gentlemen without paying for it.

Accidents to Laborers.

Minneapolis Tribune.

The statistics of accidents to working people while engaged in their several vocations, compiled by the State Labor Bureau, make the gratifying showing that such accidents are steadily decreasing in number. This is due partly to the additional safeguards required by law, or put in voluntarily by proprietors, and partly due to the increased carefulness of the operatives. Both are movements in the right direction.

Wanted Enterprise.

Baltimore American.

One of the saddest features of the coal famine is that reported from Waterloo, N. Y. It is to the effect that several men worked all night, stealing the contents of what they thought was a car loaded with coal. Next morning the calm, gray light of dawn disclosed the fact that they had exercised their ingenuity on a lot of crushed building stone.

LOCAL USE OF WINE

THE FAILURE OF THE GRAPE CROP HAS AN EFFECT.

Reserve Stock in Most of the Establishments Is Beginning to Run Very Low.

A TALK WITH J. L. SNEWIND

HE SAYS THE CONDITION OF AFFAIRS IS PECULIAR.

An Interesting Discussion of Wine-Making and Other Features of the Trade.

Local wine merchants as well as those all over the United States are becoming somewhat alarmed over the fact that in the last three years there has practically been no grape crop, which naturally makes the production of wine very limited. Most of the large establishments that have continued business and furnished wine at the prices which have been in vogue have done so because they have had a large reserve stock in their cellars, and have not felt the shortage of crops to any extent. At the present, however, this reserve stock in all of the establishments is beginning to run low, and even those who had on hand an extra large stock cannot depend upon it more than a year or two at the most. Just what means will be resorted to when the old stock gives out is not known, but it is hoped that in the next year or so the grape crop will be much improved over what it recently has been. It is undoubtedly true that the price of wines will advance considerably over what they are at the present time.

With the production of wine it is different from anything else because all wine that is considered any thing at all must have a certain amount of age to give it any quality and also the grapes from which it is made must be of a good variety. Therefore with the very poorest wines on the market the age of from one year to five has to be given them before they can be sold. Anything else can be produced and offered to the consumers at once, so if there is a shortage from any cause for one year it will not materially injure the business, whereas with the sale of wine it is not extraordinary if ten or twenty years are let pass before it is put up for sale. The old saying of "there are tricks in all trades," don't apply to the ageing of wine, for nothing artificial can be used, and the only thing that can be done is to let nature take its course. It can easily be seen that it will take a number of good years to make up the crops of grapes that have been lost in the last few years, and there is no way of reckoning how long it will be before the stock of choice wines will be replenished as they were prior to these bad crops.

PECULIAR CONDITION.

When asked about these prevailing conditions, J. L. Snewind, the manager of a local wine house, said: "There is certainly a peculiar condition of affairs now existing in the wine business, and it is entirely brought about by the failure of the grape crop in the last three years. During this time in what is known as the wine belt, which comprises the States of California, New York and Ohio, there has been scarcely any output of wine at all compared to what it formerly was. Of course, of these States California produced more grapes than all the rest put together. What will be the outcome of this existing condition is hard to say, only that many of the smaller dealers will be forced completely out of business because they have no cellars in which to preserve reserve stock, and they have to depend entirely upon outside concerns for their wine. Of course when the time comes and the reserve stock of all of the establishments is entirely consumed an old cellar filled with choice wine may be unearthed somewhere. There is one thing certain, whatever remedy is used the the price will be greatly advanced.

"One who is not thoroughly acquainted with the wine business can little realize how difficult it is to supply the demand for domestic wines after a few short crops and one has disposed of all his old stock. You understand that for the last few years, with the exception of a few cities along the Atlantic coast, the entire demand for wine has been supplied by domestic production. Where formerly foreign wines were demanded by everyone now there is scarcely any call for them at all. It has been found after years of experiment that in this country as fine wines can be produced as anywhere. The great advantage that we have over the foreigner is that we can produce all of the varieties over here, while he is confined absolutely to the production of the variety peculiar to his own locality. As it is, at the present time a person can get domestic wine of as fine flavor and equally as pure as any foreign product there is at a much less cost. There is, however, a certain class of people who have drunk foreign wines for such a length of time that it is hard to convince them that there is any in this country equally as good; but there is to-day a fewer number of people using imported wines than ever before, and those who still adhere to their use are gradually breaking away and taking up the American wines. These same people who have heretofore claimed that the imported wines are the only ones that contain medicinal properties are now beginning to realize that the native wines are so cured that they contain nature's greatest tonics and are most beneficial to the health.

LOCAL WINE DRINKERS.

"While the wine drinkers of Indianapolis are not as numerous as in many places, they hold up to their part of the trade very well. There are not many extensive private wine cellars in this city, but there are a few people who are collectors of rare wine, just as there are of old paintings and other antique things, who reside here. These men are always on the lookout for wines of rare vintage and flavor. They are most enthusiastic over the subject, and will pay almost any price for rare old goods. Of course, a man to be a wine collector has to have money, for it is certainly a very expensive fad to acquire, for wines of the vintage such as these men desire cost large sums of money In New York and Chicago men of this class are very common, many of them own large wine cellars, and they devote much time and money to the collection of wines from all over the world. It does not matter to them where the wine is produced, just so it is of the right age and is made from grapes of the most select vintage.

"The wines of Europe come from three sections, which are really the great European wine belt. These sections are France, Spain and Italy. Germany, also, is noted in certain parts for the production of wine. France, however, is the greatest vineyard of them all, for in that country there are billions of gallons of wine produced annually. The variety which that country for the most part makes is red and white. Its finest wine is what is technically known as sauterne; it is also noted for its claret and burgundy. The wines that Spain produces are quite different, owing principally to the climatic conditions. The grapes there contain more of certain substances which produce the sherry wine, port, malaga and others. Germany, in its green valleys and on its rolling hillsides, along the rivers, produces table wines that are hard to equal. The varieties that come from here are generally referred to as Rhine wine. Of course, there are a number of different brands imported from there, but they are all of the Rhine variety. I have been in that country myself, and the healthfulness of the wines that are imported from there can well be attested by the splendid physiques and general good health of the inhabitants of those parts where the vineyards are most numerous. In those places an apothecary shop is seldom known. To these people wine is not alone a drink, but it is also their food. They virtually live upon it. The water there is not of good quality, and these natives drink the fermented juice of the grape instead. About all they eat for their meals is bread and wine, so that the men acquire all of their strength from it and the women all of their buxomness, for which they are noted, from the same source.

NOT ALL IN AGE.

"It is the general impression among people that, if a wine is well aged, no matter from what kind of grapes it is made, it is of fine quality. Now, I want to say that in this they deceive themselves, for if the wine is not of select vintage, no matter to what age it may be kept, it will never have the same flavor or be of as fine a quality as that which comes from very select grapes. In Germany very often when there is an extra fine crop all of the grapes are gathered by hand and none but those of the very best quality are permitted to be used in the wine that is produced. Not a grape that is the least soft or bruised can be used, and the wine that is made from such fruit is of a very select quality. It is understood, of course, that such crops of grapes are not raised annually, because certain conditions of the climate and soil will not permit it. The crops that come between these extra fine ones make just the average wine.

"There is a peculiar thing," Mr. Snewind went on to say, "about wine produced from a pure quality of grape juice. This wine seems to be practically a living object, and at times it will become sick and well. At such times when it is indisposed it requires treatment much the same as any other organic object. In the spring of the year when grape vines first begin to bear fruit the wine becomes sick. A sediment forms in it that is similar to a flower growing, and if this is not removed at once and the wine put through a certain process to kill all of this living matter the entire quantity will be lost. Very often it so happens when wine gets too old it will lose all of its fine flavor and become practically of no value. After it has lain in casks and been kept to the right age and bottled it will sometimes become bottle sick.

"There is a wine that is a native of South Carolina which is made from a grape that grows in clusters similar to cherries. Instead of these grapes being gathered as is generally done they are shaken to the ground like any other fruit. This peculiar grape had been known in that section of the country for years and had never been found fit for anything until some of the inhabitants conceived the idea that it would make good wine. The wine that comes from these grapes has a very peculiar flavor, being between the sweet and sour, and is a most fascinating drink. This marsala wine, as it is called, has become very popular and is sold everywhere in the United States. It has in the last few years become one of the best-known domestic wines."

AN IMPOSSIBLE QUESTION.

When asked what grapes made the best wines Mr. Snewind said: "That question would be impossible to answer and would take the study of more than a lifetime to find out. The only reason that the grape growers of this country are so successful is that they are deriving the benefit from the study of this subject that has been going on for the last 1,500 years. Grape growing is one of the oldest industries there is, for in ancient history we read of the people who raised grapes for the purpose of making wine. This business was also carried on to a great extent during the time of Julius Caesar, so that it can easily be seen that it has taken centuries of work to bring the wine industry up to its present standard. The grape growers of this country have imported vines from all over Europe, and find that the climate and soil here is very well suited for the production of all varities of grapes. However, in Europe they consume more wine than in this country. Take France for instance; probably there is more wine consumed there than anywhere in the world, and next to that country no doubt comes Italy.

"I have often noticed that when opera companies come to the city that have French and Italian singers with them, one of the first places they go to after the hotel is a wine house, where they will purchase a good quantity of the very best wines. There were a couple of Italian singers here not long ago filling an engagement with a band at one of the parks. These people came in every day while in the city and bought a gallon of sour wine, which they claimed they could not get along without. They said that they ate no heavy meals at all, but had light lunches in their room several times during the day and at these lunches instead of drinking tea or coffee they drank wine. Where the average American makes his mistake in drinking wine is that he likes the sweet varities, which contain too much sugar. The taste for the dry, or sour wine as it is more commonly known, has to be acquired with him, where in the case of the old wine drinker, who drinks not only for pleasure, but for health as well, the dry wines are used. Those people in the wine producing sections of Europe who use wine as a food desire it as near to nature's product as possible. They want the wine that has the natural flavor of the grape, which the oversweet wine does not have. These wines that are so near to the natural juice of the fruit are the ones that contain the medical properties, as in the case of the red wine. In this, nature has given the grape a large per cent. of iron, so that the effects of it are the same as an iron tonic. There are a number of sour or dry wines that are used as table drinks that by the mild stimulants they contain aid greatly in the digestion of the food. There are as many different kinds of wines as there are various kinds of tastes of those who drink them.

"It is hard to estimate the value of wine of a rare quality to a connoisseur, and the

(CONTINUED ON PAGE 2, PART 2.)

THE DRINKING OF BEER

LIQUID REFRESHMENT POPULAR IN INDIANAPOLIS.

A Condition of Affairs That Is Calculated to Make Prohibitionists Stand Aghast.

BEER INDUSTRY IN THIS CITY

AN ARMY OF MEN EMPLOYED IN MAKING THE BEVERAGE.

Some Points About the Manufacture of "Suds"—Brewery Employes Drink Much Beer.

It would doubtless come as a tremendous shock to the Indianapolis advocates of total abstinence if somebody should publish a city directory in which a star was placed after the name of every habitual beer drinker in town. "Indianapolis is a city of beer drinkers," declared a traveling man, who makes a complete tour of the principal cities of the United States every year and who should know what he is talking about. "It is about the poorest wine market I know of for a city of its size, and according to the ratio of population it is not what could be called a whisky-drinking place. But everybody drinks beer." And an investigation of the matter proves that the observant traveler is right in his estimate of the Hoosier capital in regard to its liquid refreshment. Not only is Indianapolis a beer-drinking city, but the industry of brewing the popular beverage is fast taking a most prominent position among the productions of the city. In far-away San Francisco—a city of breweries, by the way—the leading department store of the city recently advertised, as the special big feature of a bargain day in its liquor department: "The brand of beer that is making Indianapolis famous." Milwaukee had better look out for her laurels!

The Prohibitionists may stand aghast at this disclosure, but, after all, in treating of the important industries of a city, it needs no apology to take up the making of beer, which employs large capital and many men in its manufacture. The great increase in the beer output of Indianapolis during the last ten years has meant employment at excellent wages for a good many men, and if a colony of the local brewery workers was to be gathered together at the present time it would prove to be quite a formidable little community in itself. The average wages of the brewery workers are accordingly higher than in almost any other industry, as are, in fact, the actual wages. The brewing interest of Indianapolis is excellently organized and there is every indication that the industry will continue in its growth here as elsewhere. The local brewers claim—and they have statistics with which to back up their assertions—that beer-drinking is the best preventive of overindulgence in ardent spirits, and also that insanity arising from intemperance is significantly less where beer is drunk than where the consumption of distilled liquors predominates.

BREWING OF BEER.

The brewing of beer nowadays calls for the highest perfection and the development of the latest resources in scientific discovery, and a visit to any one of the Indianapolis breweries is among the most interesting sight-seeing excursions about the city that one can take. A brewery is nearly always an enormous building, showing in those portions where the beer is cooled great slatted windows like those of belfries, but given up in large part to the "cellars" where the beer is fermented and stored, often several floors below ground. Good beer demands good water, and as Indianapolis water is notably much better in every way than the water of some of our larger neighboring cities it is the fault of the local brewers if they fail to take advantage of this all-important factor in the brewing of the beverage. Good beer also requires good malt for body, good hops for flavor, good yeast for fermentation, a good head on the part of the head brewer, and sufficient time to lie in store, or "lager." With good materials—and the Indianapolis brewers all assert that they secure the best obtainable—the skill of the brewer consists for the most part in the use of the two indispensable elements of heat and cold, and to judge when and how to put each to the best advantage and also to what extreme they are to be carried. The processes are, essentially, the making of an extract of malt, or "wort," by heating the malt in water, the addition of the bitter principle of the hop by boiling the hops in the wort, the cooling of the unfermented product, the fermentation by the addition of the yeast in cool cellars until the saccharine matter of the malt has become alcohol, the clearing of the beer and finally its storage until ready for use.

A GIGANTIC KITCHEN.

A brewery is really nothing more than a gigantic kitchen and cellar, with modern improvements, and the entire process of making the beer is a simple culinary proceeding—that is, it is simple enough to those who understand it thoroughly. The brewer's first work is to clean and grind his malt, this being accomplished by screening and blowing until the dried germs and other chaff are disposed of, much as wheat is treated in the making of flour, and in the grinding itself the same methods hold good as in the manufacture of the best flour. If imperfectly performed much of the strength will be left in the grain, while, on the other hand, if done to excess, the grain will become pasty and the quality of the beer impaired. From the mill room the visitor, if following the different stages of manufacture, will be taken to the "mash tubs," where the malt is mixed with the water at a proper temperature to extract the saccharine matter from the malt and change the still unconverted starch into grape-sugar. This is where the head brewer gets in his fine work, for everything depends upon his judgment as to just how long his malt must remain "in soak." An error at this stage of the game would cause all sorts of trouble. There is a mechanical contrivance which mixes the water thoroughly with the ground malt. In the next process, the "wort," or extract of malt, with which may be mixed a proportion of rice or other starchy grain, is drained off into great boilers below, leaving the worthless malt in the mash-tub. Enormous coppers spotlessly clean—for cleanliness is a goddess that is worshiped at a brewery—receive the wort, and a stout fire, or a steam coil, heats the liquid to a boiling point.

Next comes the hops. Great barrels of them are always ready to hand, and they are sprinkled into the liquid as you season your soup with salt—on a more liberal scale, however. The quantity to be used is determined by the kind of beer to be brewed and the season of the year both of the brewing and the keeping, as well as the quality of the hops employed. From one to three hours is the duration of the process of the boiling, when the wort goes through the cooling and settling process, and is drawn off and freed from the hop leaves. The "cooling" is one of the most picturesque processes of the brewery, and is done in various ways, the most interesting of which is the one in which the hot beer is pumped through large pipes to an immense flat tank in a loft shut in from the open air by great slatted windows, where it spreads out into a lake of beer with waves of foam blown to and fro by the free winds. From there it soon finds its way to a lower floor, where, while passing in a rivulet over iron pipes through which cold water is circulating, it is brought to the proper point for the beginning of the fermentation stage. It is down in the cold cellars in great tubs, holding fifty to 100 barrels each, that the fermentation takes place, the yeast being added at the rate of from a quarter of a pound to a pound and a half per barrel. The head brewer is again called upon to exercise his skill and judgment, this time with the cold instead of the heat, for he must not permit the fermentation to proceed too rapidly. At the proper time the beer is "cleansed," as the process is called which removes the yeast and stops the fermentation, and the liquid is then pumped into resting casks, where it remains in store for some months. Then it is pumped into new casks, where one barrel of "kreisen," or ferment beer, is added to every twenty of the new beer, which starts a new fermentation and gives the beer its "head."

DRAWING OFF BEER.

"Racking" is the process of drawing off the clear beer from the lees by pumping or otherwise removing it from the tun leaving the dregs behind. The length of time for which beer is stored depends upon the strength of the beer itself, the time of the year and the capacity of the brewer's cellars. Lager beer means simply stored beer, from the German "lager," a storing-place. It is sold in barrels, in kegs or in bottles, and the putting up is in itself a most interesting feature of the work about a brewery. The bottling of the beer gives employment to a great many persons, and if the enthusiastic prohibitionists should ever realize their dream of a beerless nation, there would be a large army of "bottlers" looking for new jobs. There are single establishments which bottle fully 200,000 barrels in a year, and the Indianapolis breweries are all bottling more of the beverage with each year, which goes to show that there is a steadily increasing demand among private families of the city for the favorite malt refreshment.

The employes in all of the Indianapolis breweries are allowed to drink as much beer as they wish, and it would be hard to make some of them believe that the liquor is at all intoxicating. The big husky driver of one beer wagon said to a visitor at one of the breweries the other day: "When people stick to beer and drink no distilled liquors you won't find many drunkards. I ought to know, for I often drink sixty glasses of beer in a day and have never been drunk in my life." Nearly all of the employes in the local breweries are strong, hearty men. When suffering bodily ailment at all it is usually the "trade disease" of rheumatism brought on by the extremes of temperature in the great beer-making buildings. Whether or not the claims of the brewers as to the healthfulness of their product are justifiable, there is no getting away from the fact that the growth of the production and consumption of malt liquors in Indianapolis during the last decade is noteworthy.

SALUTES AT SEA.

Courtesies That Must Be Observed by Ship Captains.

London Standard.

In the days before cannon, and indeed until comparatively recent times, a vessel made its salutation by lowering its flag. This is the oldest and most honorable greeting which a ship can give, and it ranks before the booming of guns, however many. This salute has always been demanded by English seamen, and its exaction has burned the hearts and the powder of generations of naval commanders. For a foreign ship, whether merchant or martial, to enter an English port without veiling topsails or lowering its national flag was to court the chances of war, though the profoundest peace existed. Without warning or argument the shore defenses or a man of war sent a round shot across the bows or between the masts of the insolent intruder, and if the offending flag came not down instanter the foreigner was brought to her senses by being raked through and through. Such was the reception accorded by John Hawkins to the Spanish admiral who in time of peace sailed into Plymouth sound without veiling his topsails or striking his flag. The Dutch vehemently resisted the British demand, and it was not until 1673 that they finally agreed to strike the English colors in home waters. The same honor was formally assented to by France in 1704, although it had been long exacted by Britain.

Until modern times it was regarded as a high misdemeanor for a merchant vessel to pass one of his Majesty's ships without dipping her ensign, and the consequence was that a shot across her bows compelled her to heave to while her captain's name was taken, the Admiralty instituting a prosecution against him for his negligence. The trading ship dips her ensign and waits for the man-of-war's dip in return. Then she dips again, and after that in strict etiquette she ought to dip a third time, but this is seldom done now. The maritime supremacy of Britain is still enforced by the refusal of any British war vessel to dip its flag to any foreign ship until the latter has first lowered its colors, and this acknowledgment of precedence is required not only in home waters but in all seas.

But naval salutes are now essential matters of etiquette and are exchanged under an elaborate code arranged betweeen foreign powers and the Admiralty in 1876. The number of guns to be fired under all conceivable circumstances is minutely stipulated. Second to the salute of twenty-one guns in honor of royal personages and national flags are the nineteeen rounds given to ambassadors. Colonial governors, foreign possessions and fortresses receive seventeen guns, and envoys extraordinary and ministers plenipotentiary fifteen. Two guns less are fired for lieutenant governors, charges d'affaires are treated to eleven, consul generals to nine and a mere consul to seven. The salute for admirals of the fleet is seventeen guns and for admirals simpliciter fifteen. Vice admirals are greeted with thirteen and rear admirals with two less, while nine guns are fired for commodores, captains and lower officers being classed as not worth the burning of powder.

His Money Will Stay.

Baltimore American.

It is gravely announced that, should Russell Sage die, his fortune will remain intact, the investments being so arranged as to be carried on without his presence. We believe there is no precedent thus far which shows that any money goes along with the man who leaves this world.

Few Prizes.

Kansas City Journal.

It is said that one American magazine has received within the year 40,000 unsolicited manuscripts, of which number only ninety were accepted. The young man or woman who has chosen literature as a profession has a hard road to travel.

STYLES OF DANCING

THE POPULAR TWO-STEP CANNOT BE SIDE-TRACKED.

Dancing Masters Invent New Conceits, but the Two-Step Continues a Universal Favorite.

TERRE HAUTE MAN'S DANCE

AN EFFORT WILL BE MADE TO KEEP IT PROMINENT.

Prof. Brenneke Says America Leads the World in Dancing—He Prefers the Waltz.

At the convention of dancing masters, which was held recently in the East, there was much controversy and argument over the two-step, a dance which has been very popular for the last nine years, and which from all indications will find more favor in the future than in the past among all classes of dancers in this country. The dancing masters were almost universal in the belief that the two-step had taken away much of the grace that had heretofore marked dancing, and in its place given a rollicking, romping movement that had neither grace nor beauty in its favor. The thing, however, that confronted the masters of this art, and which was a stumbling block that they could not get over, was that the dancing public likes the two-step and will not give it up. They all realized the position of the musician who loves and admires the works of Mozart and Beethoven, but is compelled to play ragtime because the public on whom he depends demands the lighter and more catchy airs of the modern compositions.

Formerly it took pupils two and three years to become proficient dancers, while at the present time one season's lessons will give them complete control of their movements and full knowledge of the dances. Where formerly they were compelled to learn five or six dances which were difficult in every particular, now all any one has to know is the waltz, two-step and lancers. With these three dances, which are simple in all their movements, one is equipped to go on any ballroom floor. Many, however, are content to know only the two-step, without the other two, because the majority of numbers on all programmes are this dance.

AGAINST A STONE WALL.

At the last five annual meetings of the dancing masters they have not tried to curb public sentiment, but at the one recently held a dance was introduced by a teacher of dancing at Terre Haute which was universally adopted by those present. It is thought by them that in the course of time it will take the place of the two-step. It is claimed that there is no reason why this new dance should not find favor with the public, because the last half of it is similar to the two-step in every particular. It now remains to be seen how the people who dance will take to it during the coming season. Everyone thinks that it will be an excedingly hard matter to overcome the favor of the two-step which has so long been popular with all who frequent ballrooms.

Prof. David B. Brenneke, a teacher of dancing in this city, when asked about the introduction of the new dance to do away with the two-step, said:

"My interests here in the city were such that it was impossible for me to attend the national meeting of dancing teachers, but I have since their adjournment received a full report of all of their proceedings. There will be a new dance introduced this season, a thing that has not been attempted in a number of years. The last dances that were introduced since the two-step has been in vogue found favor among a few and were danced some for three or four seasons, but died out, and now nothing is ever heard of them. It is going to be a hard matter to introduce any dance to take the place of the ever popular two-step, from the fact that it is easy to learn, the movements are quick and it is danced to catchy and popular music. It is a dance that affords amusement to all and is considered by everyone as very enjoyable. The two-step is not a dance whose popularity is combined to any one locality, but is equally a favorite in all parts of the United States. The new dance is called the "Coronation Gavotte." It is made up of slow movements and is simply a minuet in the introduction. The two parts are divided as follows: The first sixteen measures are regular minuet measures, while the last sixteen are nothing more than a two-step. It is generally thought that the dance will become popular because the last part of it is so similar to the old favorite, while the first part will give something new to dancing, which it is thought will excite interest. Everything, of course, with a new dance depends upon how the public will receive it. It doesn't matter what we who teach dancing decide upon or how hard we try to introduce new movements, if the people who dance do not think favorably of our decision, why our ideas will not be carried out. Dancing is similar to everything else that the public does, no matter how it is dictated to it generally does as it sees fit.

ORIGIN OF TWO-STEP.

"The two-step was originated some nine years ago at the Eastern summer resorts where most of the dances become popular. At the large hotels of Saratoga and all of the other large resorts they have masters of ceremonies who conduct and plan all of the amusements that take place in the ballrooms for the entertainment of the guests. These master of ceremonies are generally some well-known dancing teachers, and it is through them that many of the popular dances originate. At these places the movements that are introduced are generally simple, because people who know how to dance do not want to take the trouble to learn anything very difficult and those who do not know want something that can be learned as easily and with as little time as possible. Of course the two-step is not liked by many teachers from the fact that it loses them pupils, and then it is so simple that it is learned much quicker and with less trouble than the dances that were popular some ten or fifteen years ago. There are very few people at the present time who do not know how to go through the movements of the two-step. I have any number of people who come to me to be taught, and when I ask them if they know anything about dancing they answer that they know the two-step. Many people are content with knowing this one dance and will never take the trouble to learn the waltz or lancers. They think that if they know